



GAU- 1761

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CERTIFICATE OF MAILING

Date of mailing: February 15, 2001

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Assistant Commissioner for Patents  
Washington DC 20231

Carl C. Kling  
Carl C. Kling

February 15, 2001  
Date

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Assistant Commissioner for Patents  
Washington DC 20231

Date: February 15, 2001

Application of: R obert W. Brown & Bruce A. Kade Examiner: Lien Trang  
Serial Number: -- Filing Date: June 5, 2000

(Certification date: June 1, 2000)  
Title: ENGLISH MUFFIN BAGEL

TRANSMITTAL -- RESPONSE

This transmittal accompanies the following:

[ XX ] Return postcard

[ XX ] Transmittal with extra copy for use in billing to deposit account 11-1257

[ XX ] Response to Office Action dated 11/15/00

Verified statement of small entity status, previously submitted, remains in force. Small entity status continues to apply. [XX] While no fee for this transmittal is expected, the Commissioner is hereby authorized and requested to charge payment of any fees associated with this communication or the captioned patent or application, or to credit any overpayment, to :

**Deposit Account 11-1257**

Respectfully submitted,  
ROBERT W. BROWN & BRUCE A. KADE, Inventors

By Carl C. Kling  
Carl C. Kling, Attorney  
(Reg. 19,137)

Carl C. Kling,  
PO BOX 305  
HAWTHORNE NY  
10532-0305

Telephone: (914) 525-8530 FAX (203) 422-2546



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CERTIFICATE OF MAILING

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Washington DC 20231

*Carl C. Kling*  
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February 15, 2001  
Date

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Assistant Commissioner for Patents  
Washington DC 20231

Date: February 15, 2001

Application of: **Robert W. Brown and Bruce A. Kade**

Serial Number: 09/585,788 / Filing Date: June 5, 2000

(Reissue application)

(Certificate of Mailing June 1, 2000)

Date June 1, 2000)

Title: **ENGLISH MUFFIN BAGEL**

**RESPONSE TO OFFICE ACTION**

Sir:

In response to Office Action dated 12/15/00, please amend the captioned application in conformance to the new procedures, with clean copies of amended claims 1-4 and new Claim 8, Remarks, and copies of Claims 1-4 and 8 showing changes. The Remarks follow the format and use paragraph numbers corresponding to the Office Action dated 11/15/2000.

Page 6, at bottom, add the following paragraph:

A1  
--The English muffin bagel method negates boiling, eliminating the boiling step.--

Page 7, delete lines 13-16 and insert the following paragraph:

A2  
~~Because the English muffin bagels are placed directly onto the deck, and because the baking steps do not include any turning of the English muffin bagel, there is no need for any burlap-covered wooden plank or any flipping operation.--~~

Please cancel Claims 5-7 and add the following claims:

*SAC BL*

1. A method of preparing bagel ingredients to form an English muffin bagel, characterized by

- a) mixing a bagel-dough mix;
- b) kneadng said bagel-dough mix;
- c) letting said bagel-dough mix rise in a warm environment to form first-rise bagel dough;
- d) shaping said first-rise bagel dough into individual bun portions;
- e) letting said bagel-dough individual bun portions rise in a warm environment to form second-rise bagel dough individual bun portions;
- f) proofing said second-rise bagel dough individual bun portions in a warm environment for a proof time much greater than the sum of rise times in steps c and e to form English muffin bagel dough individual bun portions;
- g) omitting any boiling step and omitting any partial baking step on any isolating planks on the deck of a commercial oven; and
- h) deck baking said English muffin bagel dough individual bun portions to form completed English muffin bagels.

*A3*

*SUS B1*

2. A method of preparing bagel ingredients to form English muffin bagels, according to Claim 1

further characterized in that:

step (h) is preceded by an intermediate step (f.1) of water-misting, and coating top and bottom surfaces of said English muffin bagel bindividual bun portions with a thin layer of cornmeal.

A4

*SUB B1*

3. A method of preparing mixed bagel dough ingredients to form English muffin bagels,

characterized by:

- a) a first rising step;
- b) a second rising step;
- c) a very long proofing step in which maximum rising for the yeast nutrients present is approached;
- d) a baking step; and

*AQ*

any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven is omitted, resulting in a light English muffin bagel.

4. A method of preparing bagel ingredients to form English muffin bagels according to Claim 3, in which said very long proofing step takes 3 hours.

*(bagel)*

8. An English muffin bagel prepared from mixed bagel dough ingredients by the process

*(A5)*

characterized by:

- a) a first rising step prior to bagel forming and placement of formed bagels on a board;
- b) a second rising step;
- c) a very long proofing step for bagels, still on the board, in which maximum rising for the yeast nutrients present is approached, resulting generally in the bagels expanding beyond standard bagel rising, partially closing the navel, and touching adjacent bagels to form kiss marks; and
- d) a baking step;

omitting any boiling step and any partial baking step on any isolating plank, resulting in a light English muffin bagel of texture intermediate the standard bagel and the standard English muffin.